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OVERALL MAGAZINE OF THE YEAR 2016

DAYS

N° 1379
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ASTRO-HAWT

10 fake astronauts we'd go to space with

(Yes, RYAN REYNOLDS tops our very real list!)



NICE TO
Lunch Meet
YOU

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HOT NEWSCASTERS



Who says the news is boring?

p24

\$400

HOW MUCH ONE CH 8 STAR WILL SPEND TO VOTE FOR HIMSELF FOR THE STAR AWARDS

p22



3. 25 Degrees Burgers, Wine & Liquor Bar

200 MIDDLE RD, 5188980, TEL: 6809-7990

Open daily except Sun, Mon-Thurs 11am-2am; Fri-Sat 11am-2am. Last orders 12.30am & 1.30am. www.facebook.com/25DegreesSG

IN A NUTSHELL: This Hollywood import was one of the pioneer "premium" burger restaurants that took off when it opened at the Roosevelt Hotel in Los Angeles in 2005. As testament to its appeal, TimeOut mag named it one of the best burger restaurants in LA a decade later in 2015. 25 Degrees, owned by the Domaine Restaurant Group in California, has since spawned a franchise with an outpost in the Pullman Bangkok Hotel G and this one at the new Hotel G along Middle Road that debuted two weeks ago. Both the franchise and boutique hotels are owned by Hongkong-based lifestyle-hospitality management group GCP Hospitality. Interestingly, the name 25 Degrees refers to the "precise temperature difference" between a raw and a well-done hamburger.

THE LOOK: To suit its casual surrounds in the chic boutique

Hotel G, the restaurant's Old Hollywood red brocade wallpaper and dark wood wainscoting are lightened by rattan and metal bistro chairs. Because it opens out to the pavement on Middle Road, there is ample opportunity for people watching if your dining companions bore you.

WHAT'S COOKING: Like the LA original, this branch serves solid burgers (five types) made from high-quality ingredients and some updates on the classic American sandwich. You can even craft your own burger by choosing from a list of meats, condiments, sauces, cheeses and toppings, like roasted red pepper and Canadian bacon. This burger outfit also has ambitions

to be a watering hole, with Happy Hour lasting from 3pm to 7pm, when guests can go to town with one-for-one on all sides (stuff like crispy Truffle French Fries and Curly Fries), cocktails, and half or full pints of Hoegaarden and Stella Artois. The kitchen is helmed by the franchise's consultant chef, Frenchman Sylvain Royer, who's based in Bangkok but visits the Singapore outpost monthly.





THE FOOD

☉ Number One (\$14; see main pic)

Like all the beef burgers here, this one holds a succulently thick

cooked-to-medium 200g patty comprising a mix of US Angus sirloin and chuck roll (the area close to the cow's shoulder). You might be tempted to release the burger from its brown paper wrapping to facilitate easier eating — don't. You'll want that paper to cradle the burger and catch the tasty, beefy juices that will invariably dribble all over your hands. This burger has the right balance of flavours — softly tangy crescenza (a creamy cow's milk cheese), sweet caramelised onions, earthy gorgonzola (Italian blue cheese), bitter rocket leaves, charred bacon, and piquant Thousand Island dressing. The brioche buns, made with organic flour, are sturdy yet airy enough to catch those delicious drippings.

☉ Number Three (\$14)

The same juicy patty, but spiced up with Mexican-style heat. There are jalapenos, chipotle and mezzo secco jack (a drier Monterey Jack cheese) and a luscious spread of fresh avocado. It's almost like eating a great taco in burger form.

☉ Marshmallow Malt Milkshake (\$12)

The malty flavour here is buttery, nutty and goes well with the spongy bits of blended marshmallow. Yummy, and drinking this makes us feel like kids again.



8 DAYS PICK

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BOTTOM LINE: Very good burgers, served with a mix of curly and truffle shoestring fries during lunch (we love both). The well-priced, well-made drinks also make this a good place to hang out at with your squad. 💰💰

